# GOVERNMENT OF INDIA
# RAILWAYS
# LOK SABHA

UNSTARRED QUESTION NO:554
ANSWERED ON:27.07.2006
UNHYGIENIC CONDITION OF RAILWAY KITCHENS COOKING UNITS
Sugavanam Shri E.G.

**Will the Minister of RAILWAYS be pleased to state:**

(a) Whether the Railways are aware of the reports regarding the conditions prevailing in base kitchens and other cooking units of the Railways which is highly deplorable and unhygienic and the kitchen staff are also not properly trained and educated to perform their duties effectively ;

(b) If so , the facts thereof and the action taken by the Railways thereon ; and

(c) The steps taken by the Railways to provide hygienic foods to the users and also to improve the services ?

## Answer

MINISTER OF STATE IN THE MINISTRY OF RAILWAYS (SHRI R. VELU)

(a) to (c) : Yes, Sir. The staff are qualified and are trained with Indian Tourism Development Corporation (ITDC) on personal hygiene and workplace hygiene. Actually in base kitchens the rotis and chapattis are prepared on work tables and not on the floor as mentioned in the news paper report. Development of cooking area including base kitchen and improvement in their hygienic condition, its equipments and quality of foods is a continuous process. Indian Railways Catering and Tourism Corporation (IRCTC) which is managing the catering activities on Indian Railways have initiated various steps to improve the condition of base kitchens and standards of catering services which includes −

(i) installation of new equipments and gadgets like flycatchers, chimneys, masala grinders, potato peeler, cold storage etc. in base kitchens;

(ii) painting and whitewashing the base kitchens at periodical intervals

(iii) imparting training on personal hygiene

(iv) issue of new uniforms to staff

(iv) conducting food audit by professional agencies

(v) entrusting modernisation of the base-kitchens to Rail India Technical and Economic Services (RITES).